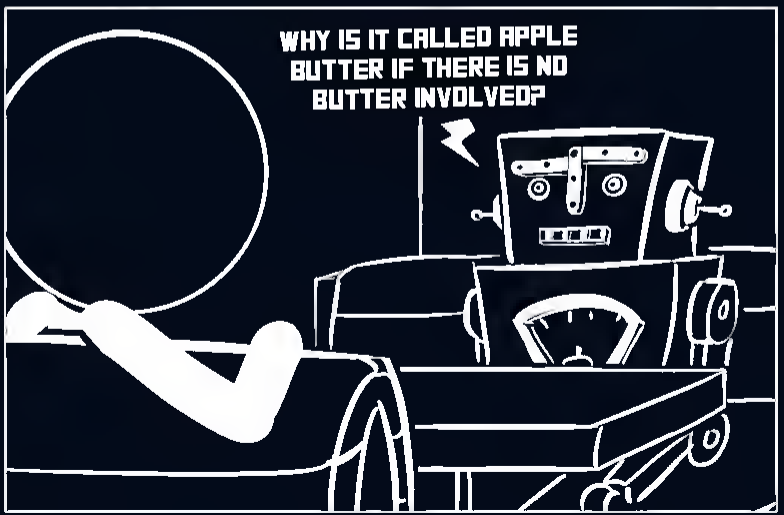
COOKING COMICALLY

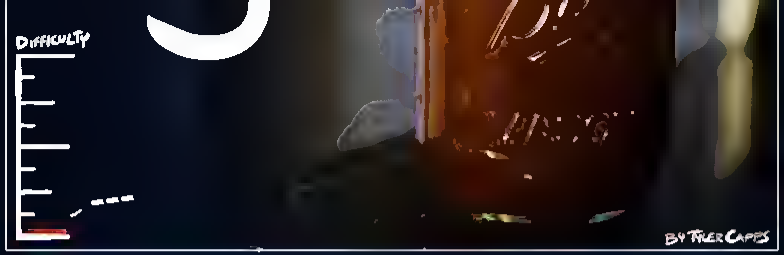


BECAUSE A WHIMSICAL TIME TRAVELLER NAMED BORIS LANGESKOV CONVINCED 17TH CENTURY MONKS THAT IF SOMETHING EVER BECAME THE CONSISTENCY OF BUTTER, IT WAS THEN ACTUALLY BUTTER AND SHOULD BE NAMED ACCORDINGLY
THIS MAKES NO SENSE AND COULD NOT POSSIBLY BE CORRECT

WELL I GUESS YOU SHOULDN'TVE MADE FUN OF ME AND GOT YOUR INTERNET PRIVILEGES REVOKED OR YOU COULD GOOGLE IT AND SEE THAT I'M TELLING THE TRUTH

LANGESKOV... THAT OL' SCAMP...

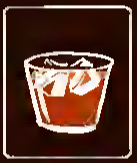
MAKES: 1 JAR
FALL
IN A JAR
BOURBON HONEY CRISP APPLE BUTTER



THE FOODS YOU NEED

ALL THE THINGS

Honey Crisp Apples
3lb 1.4kg



Bourbon
3Tbsp 44ml

Sugar
1½Cups 300g

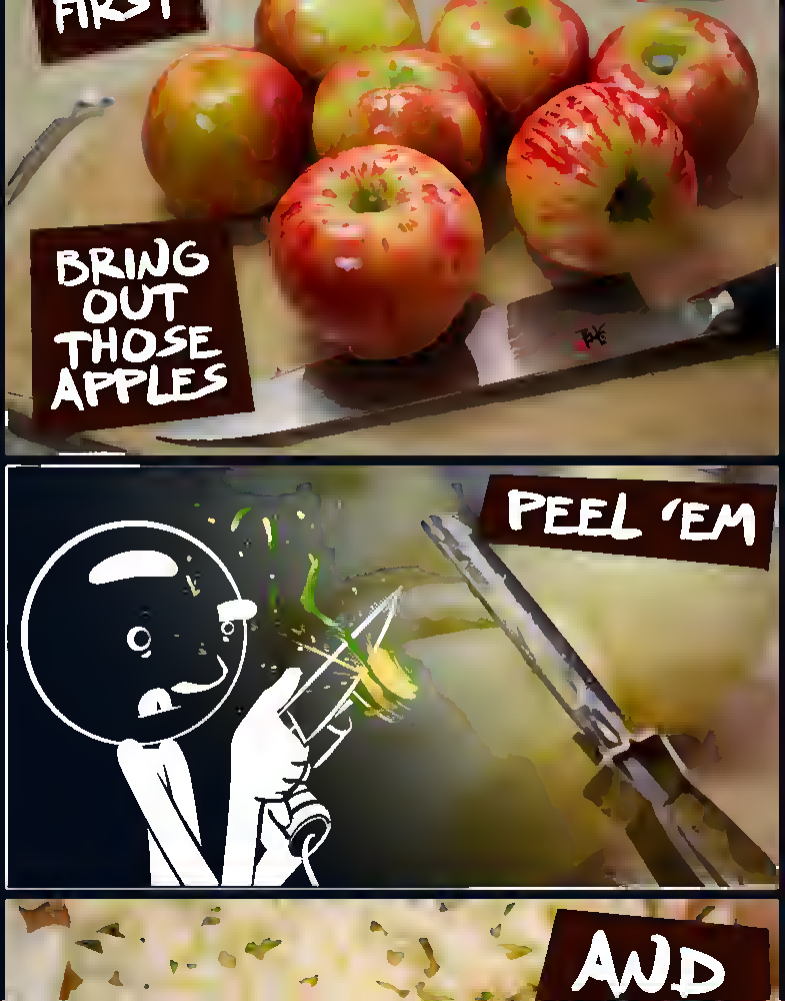
Brown Sugar (packed)
¼Cup 55g

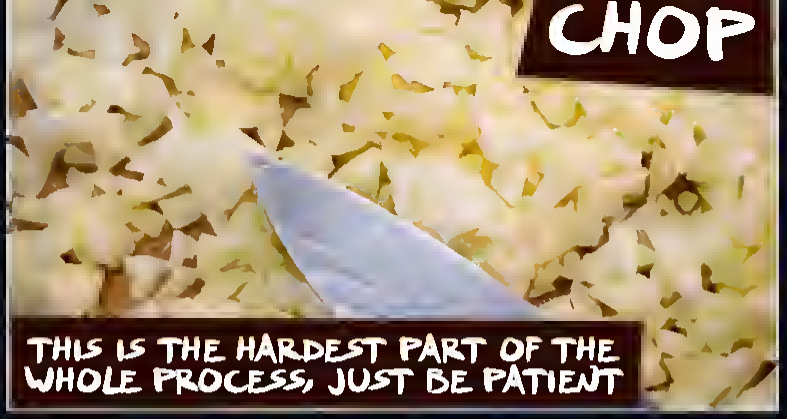
Cinnamon
3Tsp 8g

Allspice
½Tsp 1g

Nutmeg
¼Tsp .5g

Cloves
¼Tsp 5g


FIRST
BRING OUT THOSE APPLES
PEEL 'EM
AND



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½Tsp 1g

Nutmeg
¼Tsp .5g

Cloves
¼Tsp .5g

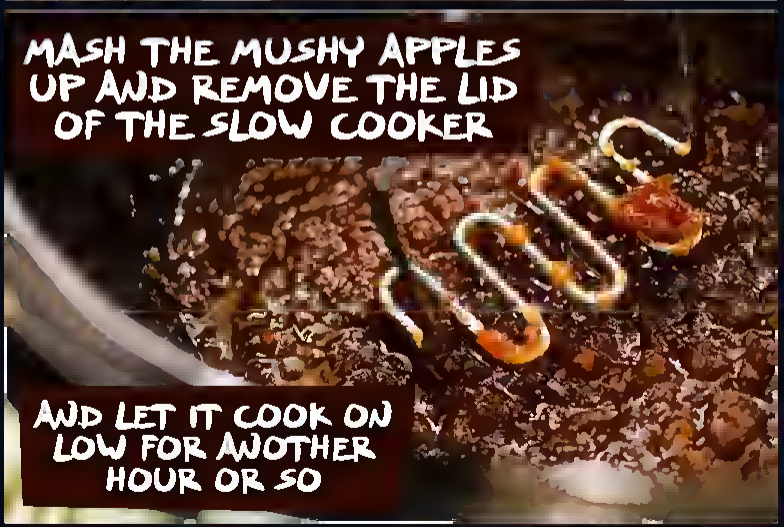
THEN THROW EVERTYING INTO A SLOW COOKER
SET TO HIGH FOR ONE HOUR
LOW
OFF
HIGH
GET READY TO RUMBLE
0:25

IT ALREADY LOOKS DELICIOUS...

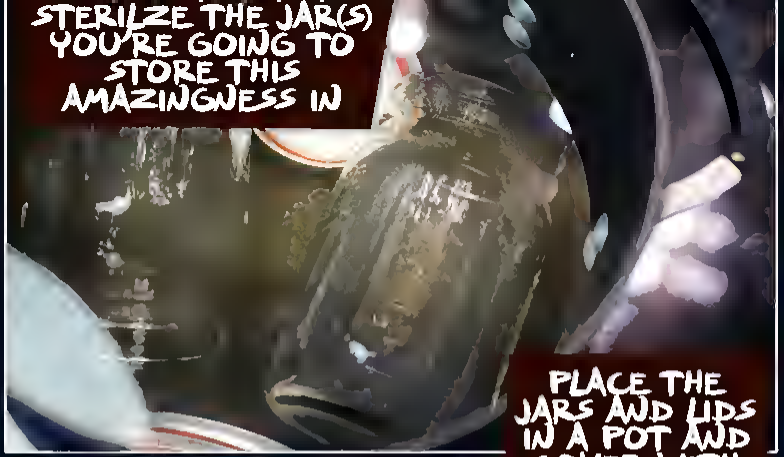
STIR IT UP AND TURN DOWN TO LOW
KEEP WARM
LOW
OFF
HIGH

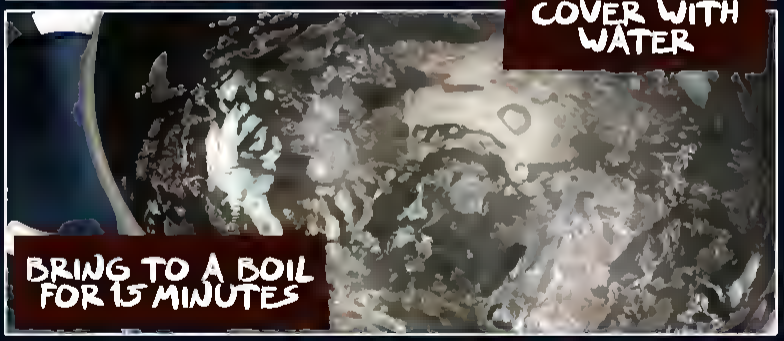
FOR TEN HOURS
SLEEP...
ZZZZ
AND UPON WAKING YOU WILL BE GREATED BY THE MOST BEAUTIFUL SIGHTS AND SMELLS YOU CAN IMAGINE

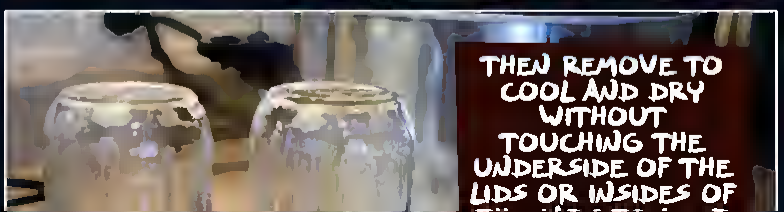
BUT WE'RE NOT DONE YET...


MASH THE MUSHY APPLES UP AND REMOVE THE LID OF THE SLOW COOKER
AND LET IT COOK ON LOW FOR ANOTHER HOUR OR SO

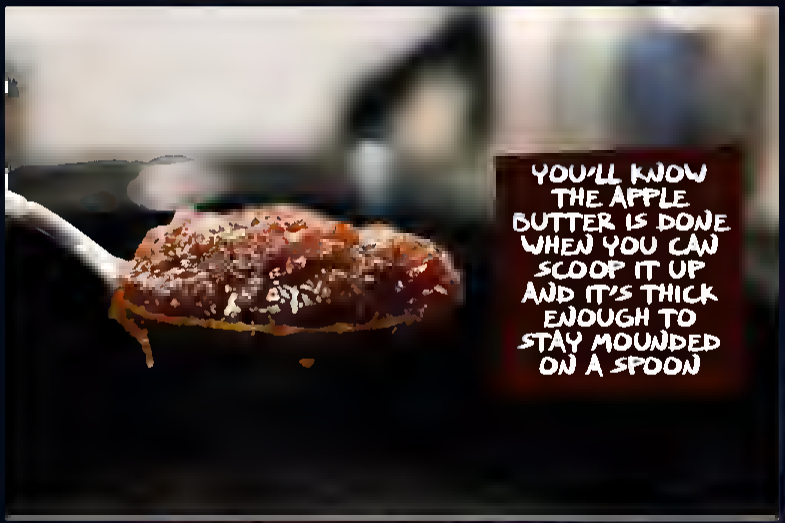
IN THE MEANTIME

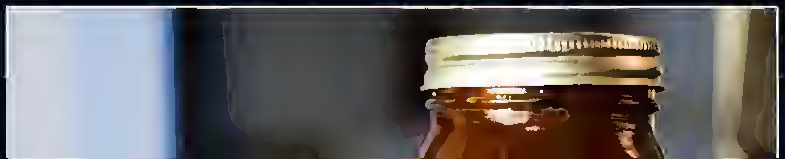

STERILIZE THE JAR(S) YOU'RE GOING TO STORE THIS AMAZINGNESS IN
PLACE THE JARS AND LIDS IN A POT AND COVER WITH WATER


BRING TO A BOIL FOR 15 MINUTES


THEN REMOVE TO COOL AND DRY WITHOUT TOUCHING THE UNDERSIDE OF THE LIDS OR INSIDES OF

THE JARS TO KEEP
THEM AS CLEAN AS
YOU CAN


YOU'LL KNOW
THE APPLE
BUTTER IS DONE
WHEN YOU CAN
SCOOP IT UP
AND IT'S THICK
ENOUGH TO
STAY MOUNDED
ON A SPOON



THE NOTES

- Happy Fall

- The biscuit recipe is my own and is available on cookingcomically.com. I recommend doubling it. Trust me, you'll eat them.

- Yes 10-12 hours is a long time, but it's worth it, I promise you. And if you do it overnight you'll be unconcious for most of the time anyway. Just do it.

- Does boiling the jar make it 100% sterile. No. But it does make it like 99% sterile and that's enough for our purposes.

- If you make a huge batch of this stuff, look into canning techniques if you want to save the extra.

- The game in the screenshot is Rocket League again... the "rumble" update just came out and it's crazy fun.

And as always

Thank you for Reading

Please consider supporting me on
patreon.com/cookingcomically